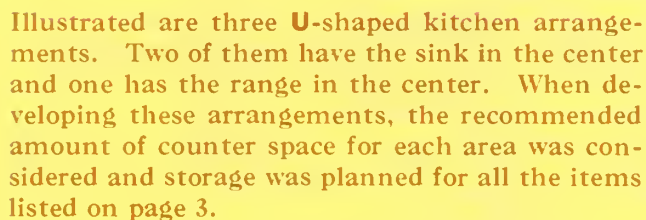


## Historic, archived document

Do not assume content reflects current  
scientific knowledge, policies, or practices.

7



Select the arrangement which fits best into your house plan. Compare the list of items on page 3 with what you would like to store in your kitchen. Increase the widths of the areas where you need more storage or plan to store some seldom-used items in a less accessible place.

Provide 4 feet 6 inches to 5 feet 4 inches between facing counters and equipment—the space needed for two people to work and pass by each other.

GLASSES, PITCHERS

MIX, -RANGE FOODS

SERVING DISHES

DINNERWARE

LINEN, BREAD

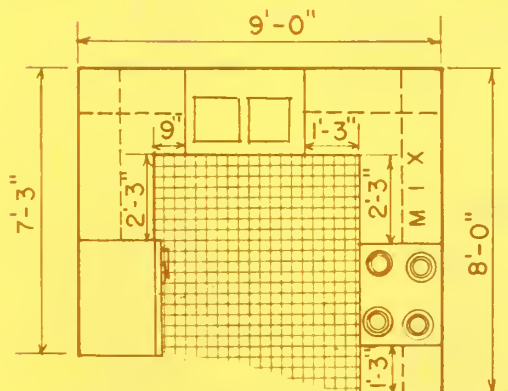
SILVER, VEGETABLES  
FRUITS, EXTRA  
SUPPLIES

ALL POTS, PANS

MIX UTENSILS

FRYPANS

SINK, SERVE FOODS



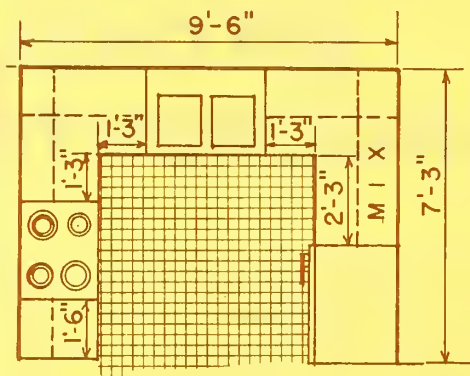
**IF YOU CHOOSE A WALL OVEN AND SURFACE COOKING UNIT, MAKE THESE CHANGES IN THE RIGHT ARM OF THE "U."**

INSTALL OVEN SO LOWEST  
RACK POSITION IS ABOUT  
36" FROM THE FLOOR



## FRY PANS

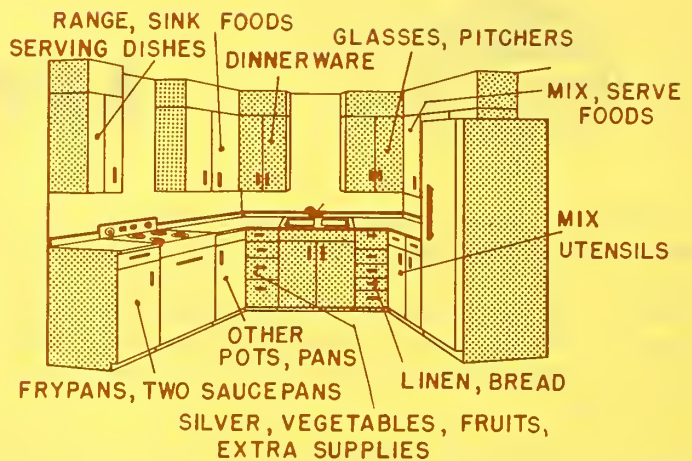
## ARRANGEMENT "B"



SERVING DISHES



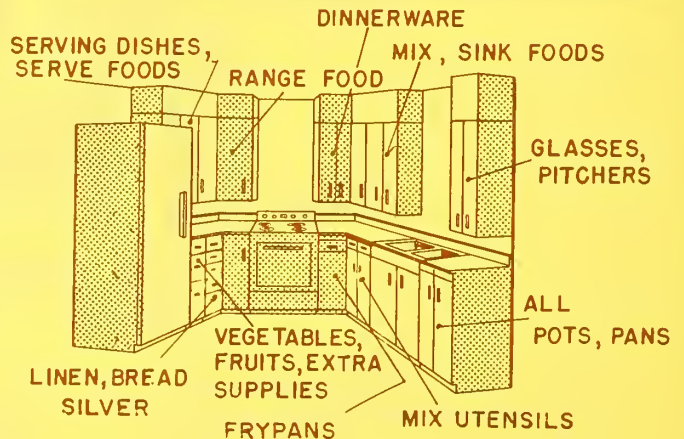
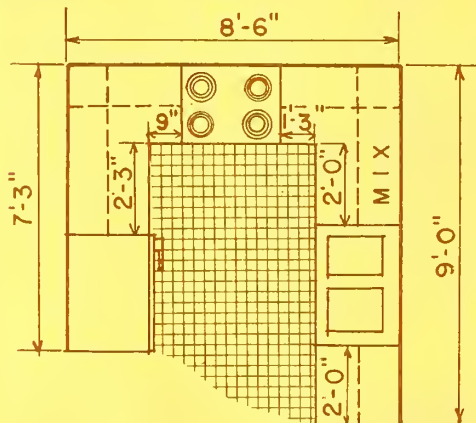
FRYPANS, TWO SAUCEPANS



**IF YOU CHOOSE A WALL OVEN AND SURFACE COOKING UNIT, MAKE THESE CHANGES IN THE LEFT ARM OF THE "U."**

INSTALL OVEN SO LOWEST RACK POSITION IS ABOUT 36" FROM THE FLOOR

## ARRANGEMENT "C"

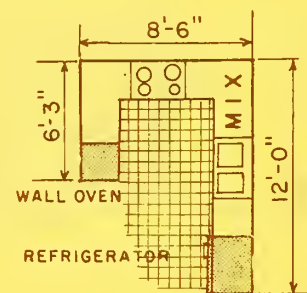


**IF YOU CHOOSE A WALL OVEN AND SURFACE COOKING UNIT, PLACE THE OVEN AT THE END OF THE LEFT ARM OF THE "U" AND THE REFRIGERATOR AT THE END OF THE RIGHT ARM.**

SERVING DISHES



FRYPANS





## ITEMS STORED

### Mix foods

- 3 canisters (flour, sugar, meal)
- 1 each, cake flour, corn-starch, raisins, salt, cocoa, soda, dessert mix, vinegar, sirup, shortening, baking powder
- 2 sugars
- 3 flavorings
- 5 spices

### Range foods

- 1 coffee, 1 tea
- 2 uncooked cereals
- 1 each, macaroni, rice, spaghetti

### Sink foods

- 1 dried fruit
- 2 dried beans/peas
- 6 canned foods

### Ready-to-serve foods

- 1 cereal
- 2 cookies/crackers
- 4 spreads/relishes

### Dinnerware (service for 8)

- 1 stack each, dinner plates, salad plates, saucers, sauce dishes
- 2 stacks soup bowls
- 4 stacks cups

### Glasses, pitchers, etc.

- 8 juice, 8 water glasses
- 1 large, 1 small pitcher
- 2 relish dishes
- 1 creamer and sugar
- 4 refrigerator dishes

### Serving dishes

- 4 bowls
- 2 platters

### Silver

- Service for 8

### Mix utensils

- 1 each, flour sifter, pint measure, cup measure, baking dish, biscuit pan, piepan, muffin pan
- 2 cakepans
- 3 mixing bowls

### Pots, pans, frypans

- 1 each, double boiler, coffeepot, 2-quart saucepan, 1-quart saucepan, 4-quart saucepot, colander, 10½-inch frypan, 9-inch frypan
- 2 3-quart saucepans

### Kitchen linens

- 16 hand and dish towels
- 6 dishcloths
- 4 pot holders
- 4 aprons
- 1 box paper napkins
- 1 tablecloth

### Bread

- 2 loaves

### Vegetables and fruit

- 10 lb. potatoes
- 3 lb. each, vegetables, fruits

## SHELF SPACINGS AND DRAWER DEPTHS

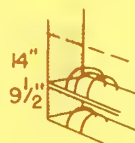
**WALL CABINETS**—Shelves in wall cabinets are 12 inches deep and if spaced as shown will store the items listed. The top shelf will be within reach of the homemaker of average height, if the clearance between the counter top and the cabinet is not more than 15 inches. Adjustable shelves are recommended.



DINNERWARE



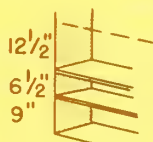
GLASSES, PITCHERS



SERVING DISHES



SERVING DISHES,  
SERVE FOODS



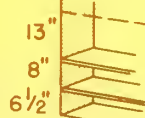
MIX, SERVE FOODS



MIX, RANGE OR  
MIX, SINK FOODS

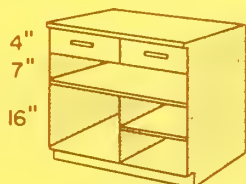


RANGE, SINK OR  
RANGE FOODS

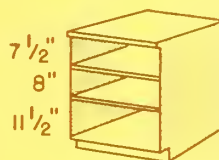


SINK, SERVE FOODS

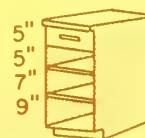
**BASE CABINETS**—All base cabinets are 36 inches high and have a 4-inch-high toe space. Shelf spacings and drawer depths suggested will accommodate items listed. Sliding shelves increase the usability of base cabinets. Widths of individual units are given on plans on pages 1 and 2.



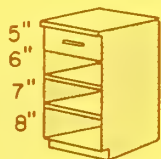
MIX UTENSILS



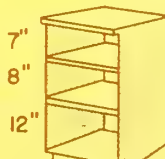
ALL POTS, PANS



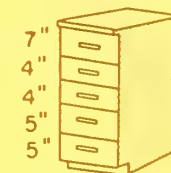
FRYPANS



FRYPANS,  
TWO SAUCEPANS



OTHER  
POTS, PANS



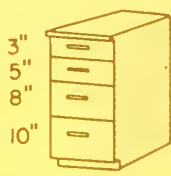
LINEN, BREAD



VEGETABLES, FRUITS,  
EXTRA SUPPLIES



LINEN, BREAD,  
SILVER

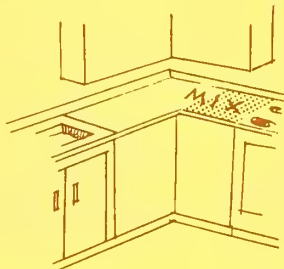


SILVER, VEGETABLES,  
FRUITS, EXTRA SUPPLIES

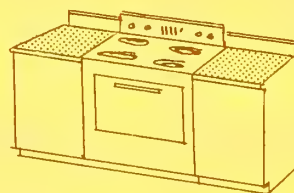
# CLEARANCES AND COUNTER WIDTHS

The following recommended clearances and counter widths were used in developing the arrangements illustrated on pages 1 and 2. You will find them helpful in adjusting these arrange-

ments to your needs and your house plan. Counter areas between equipment can serve two purposes. For instance, a mix counter next to the sink can also be used for stacking dishes.



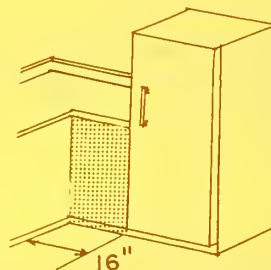
When the mix center extends around the corner, one arm of the counter should be 24 to 36 inches wide.



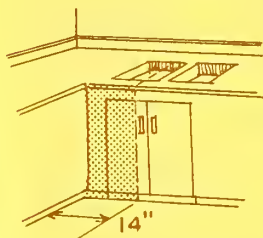
Provide 12 to 24 inches at both sides of the surface cooking area.



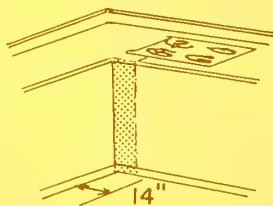
Provide 18 to 36 inches of counter to the left and 24 to 36 inches to the right of the sink. If a dishwasher is desired, allow 24 inches for it either to the left or to the right of the sink. Provide elsewhere for base storage lost.



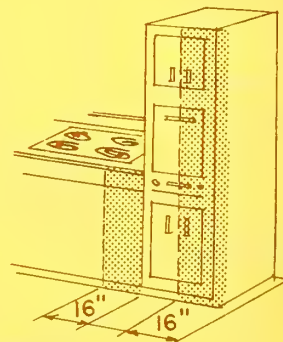
Provide at least 16 inches of clearance between the latch side of the refrigerator and the turn of the counter. Provide counter space near the refrigerator for foods taken from it.



Provide at least 14 inches of clearance between the center of the sink bowl and the turn of the counter for standing.



Provide at least 14 inches of clearance between the center of the front unit or burner and the turn of the counter for standing.



Provide at least 16 inches of clearance between the center of the front unit or burner and a wall or high equipment and between the center front of the wall oven and the adjoining wall.



